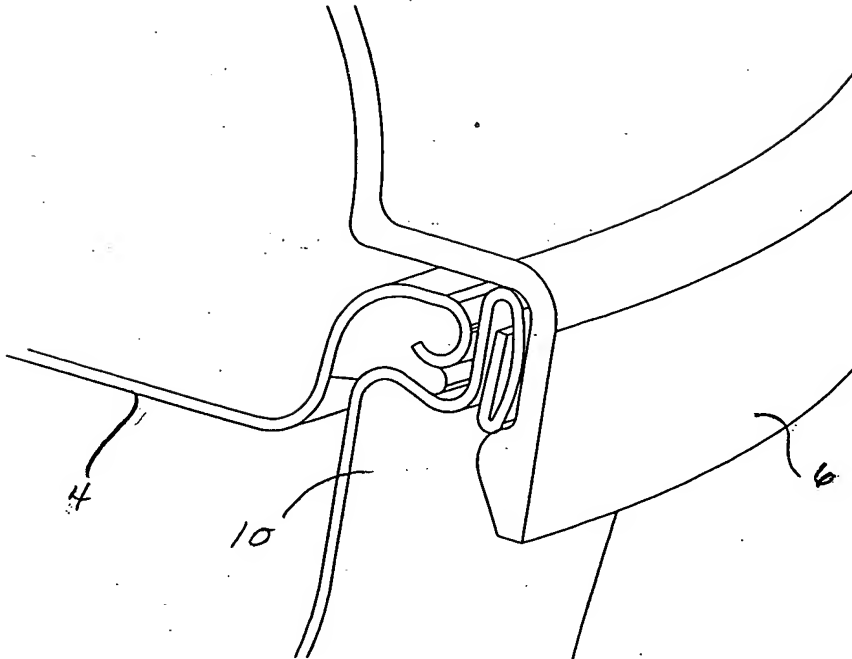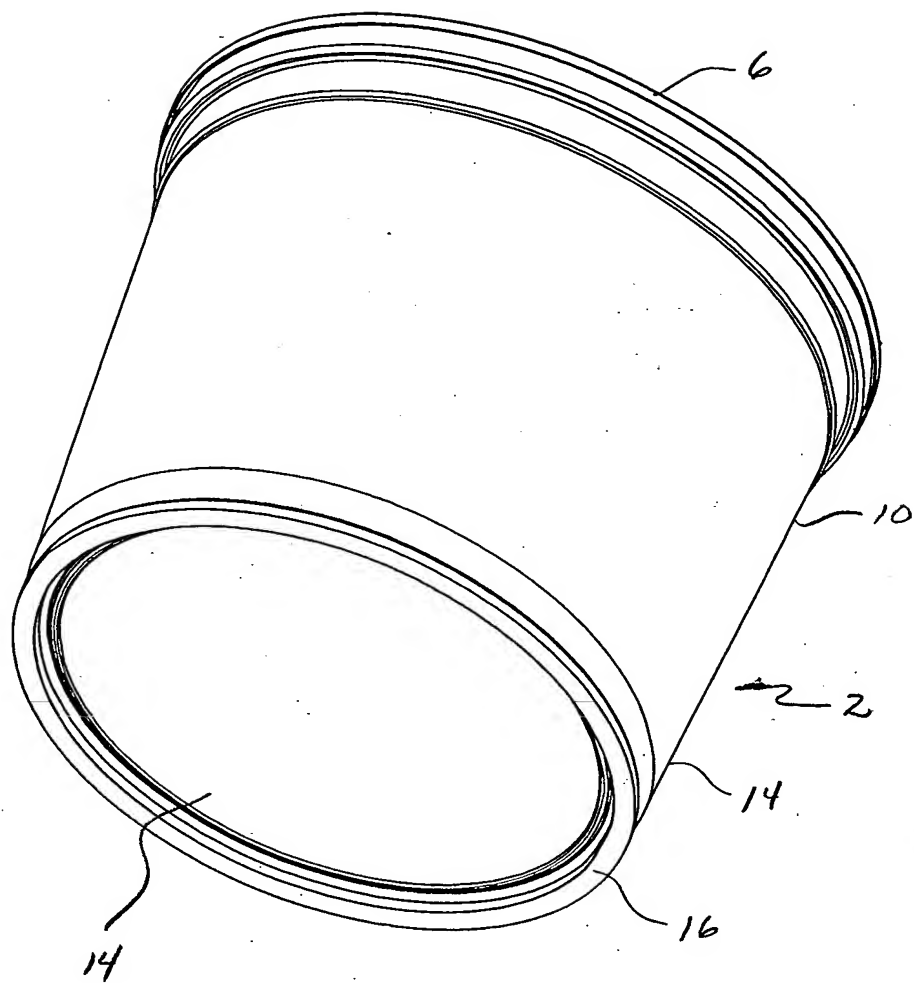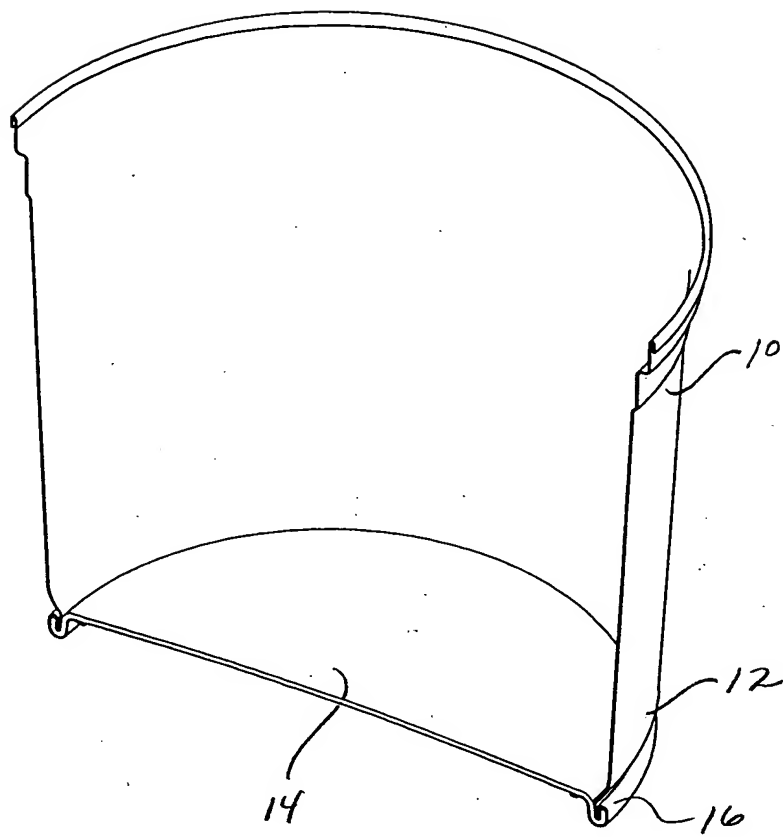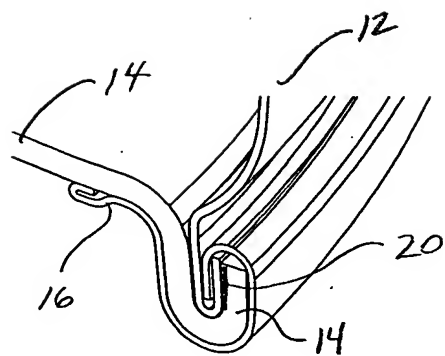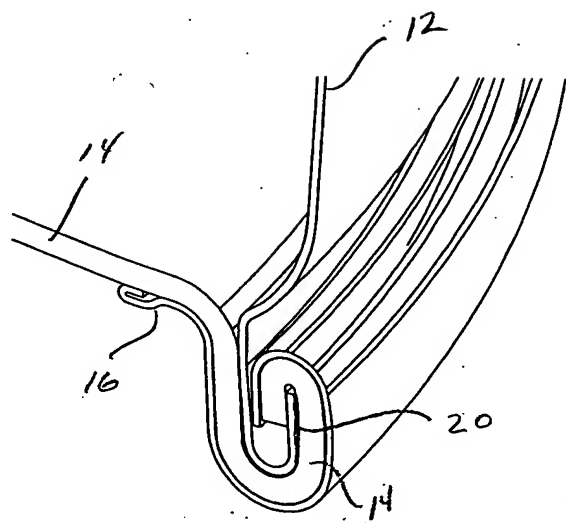FIG. 1

FIG. 2

FIG. 3

FIG. 4

FIG. 5a

FIG. 5b

FIG. 6

FIG. 7

8

22

14

12

30

16

16

FIG. 8

FIG. 9

8

12

22

FIG. 10

14

TRANSPARENT MATERIAL

8

22

12

14

FIG. 11

Average Temperature Comparison
Beef with Country Vegetable (thick)

Temperature In Degrees F

212.0
202.0
192.0
182.0
172.0
162.0
152.0
142.0
132.0
122.0
112.0
102.0
92.0
82.0
72.0

162.9
151.2
145.6
141.5
131.0
130.4
120.8
146.6

Plastic Bowl
Hybrid Bowl

60   90   120   150

Time in Seconds
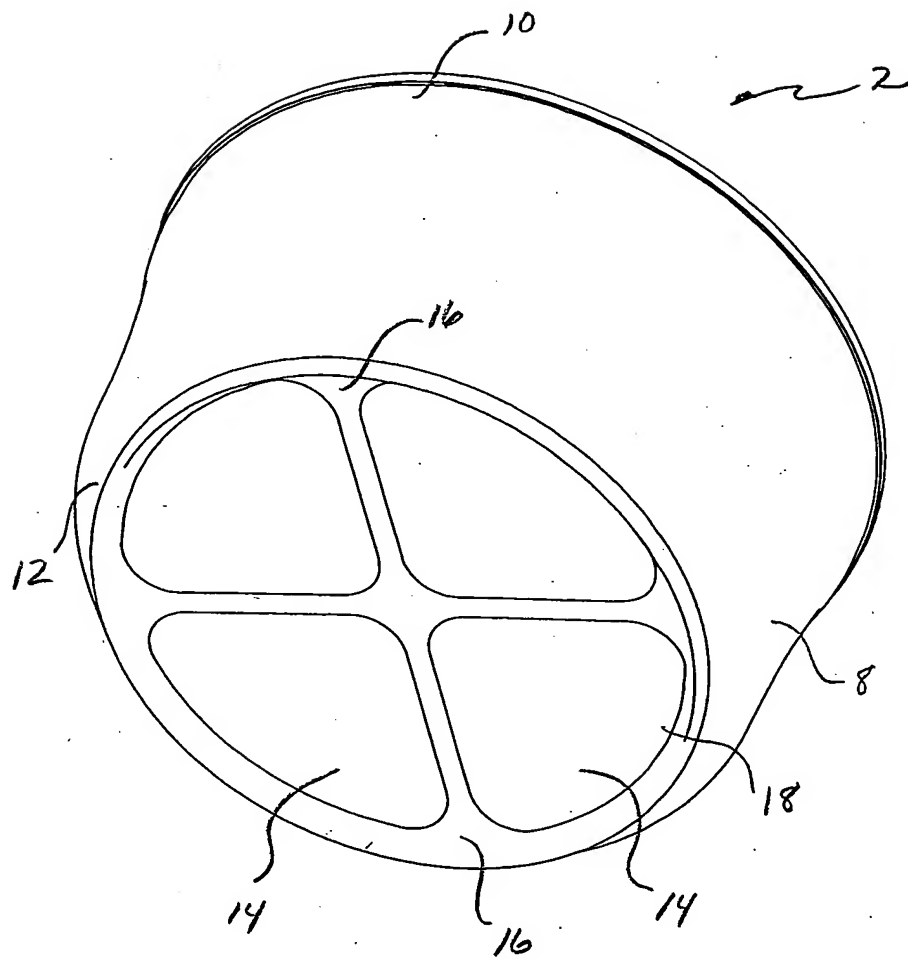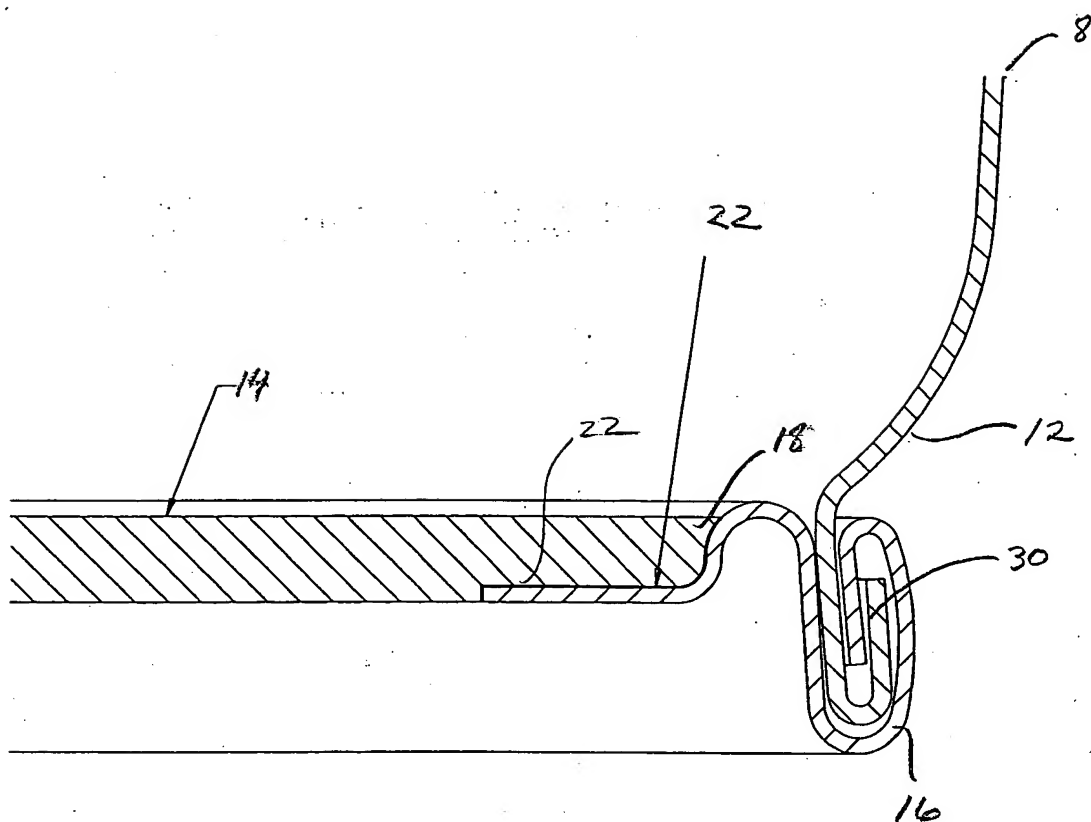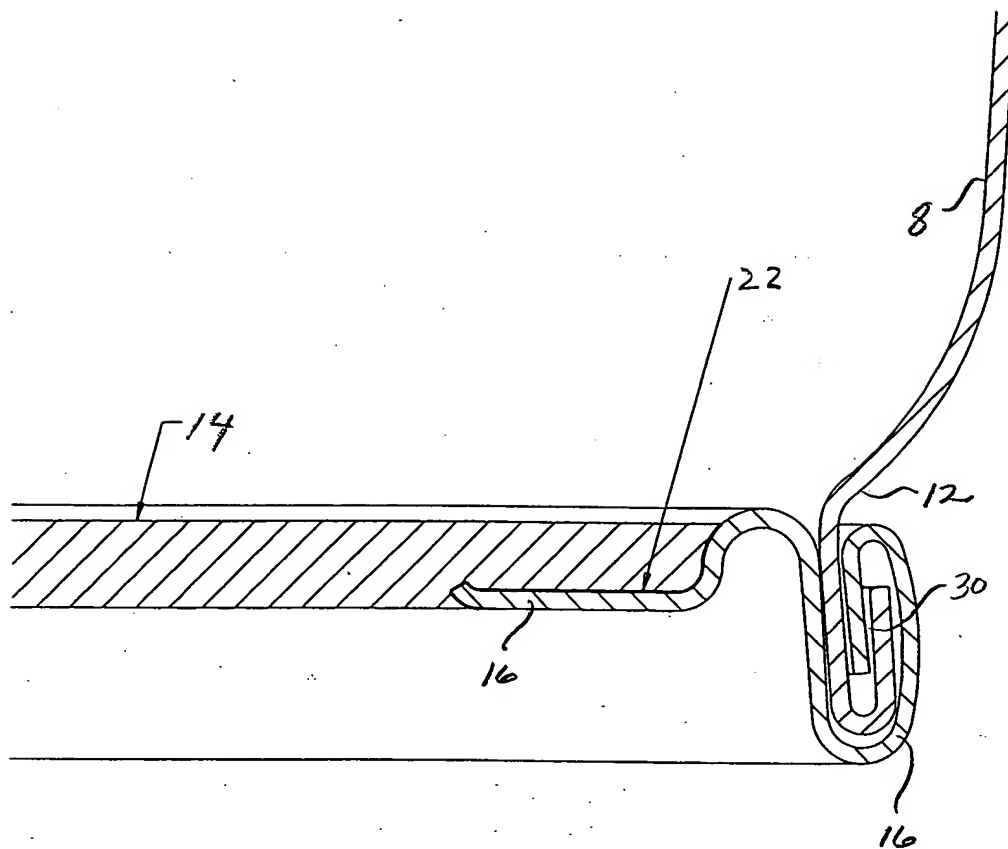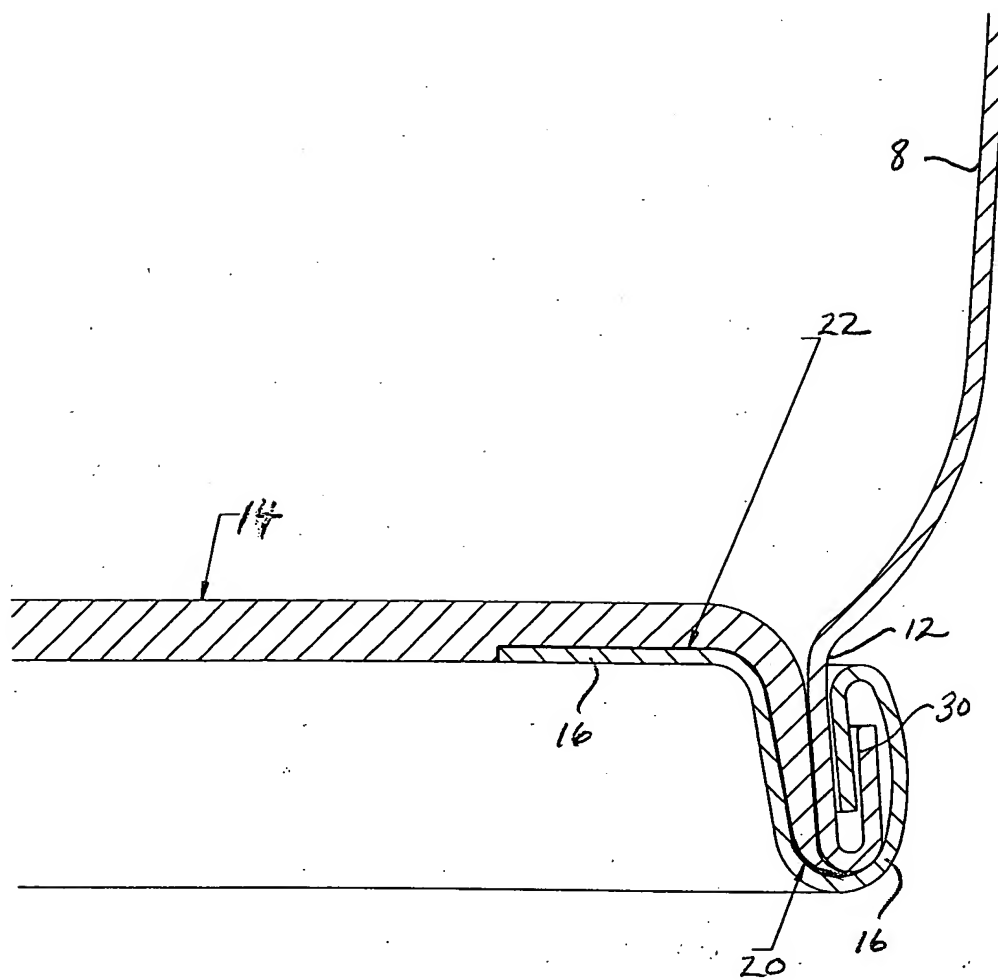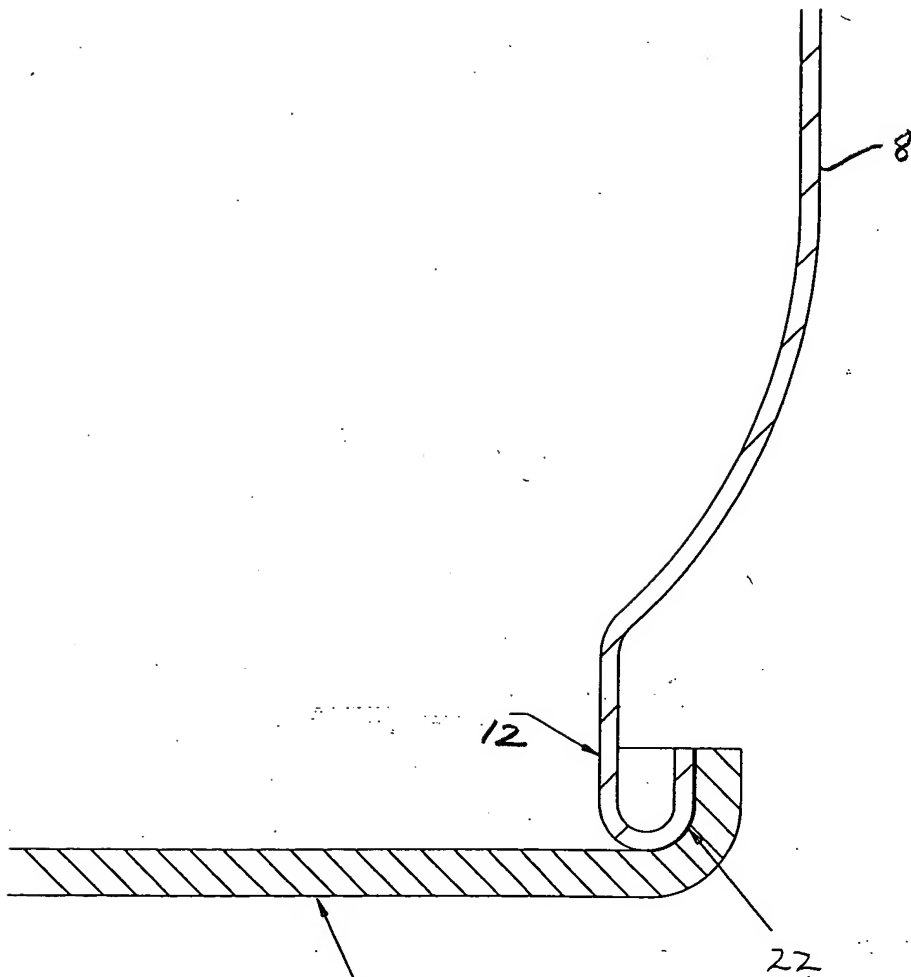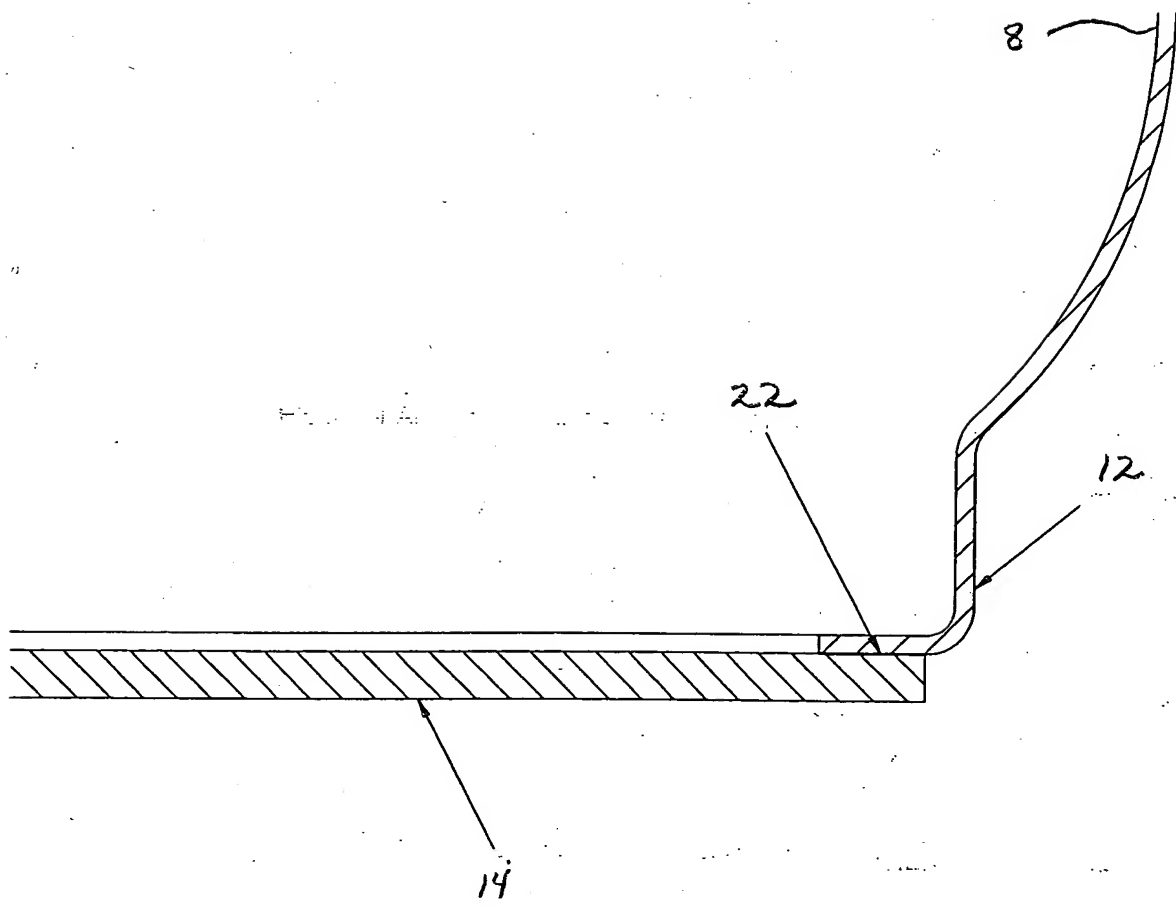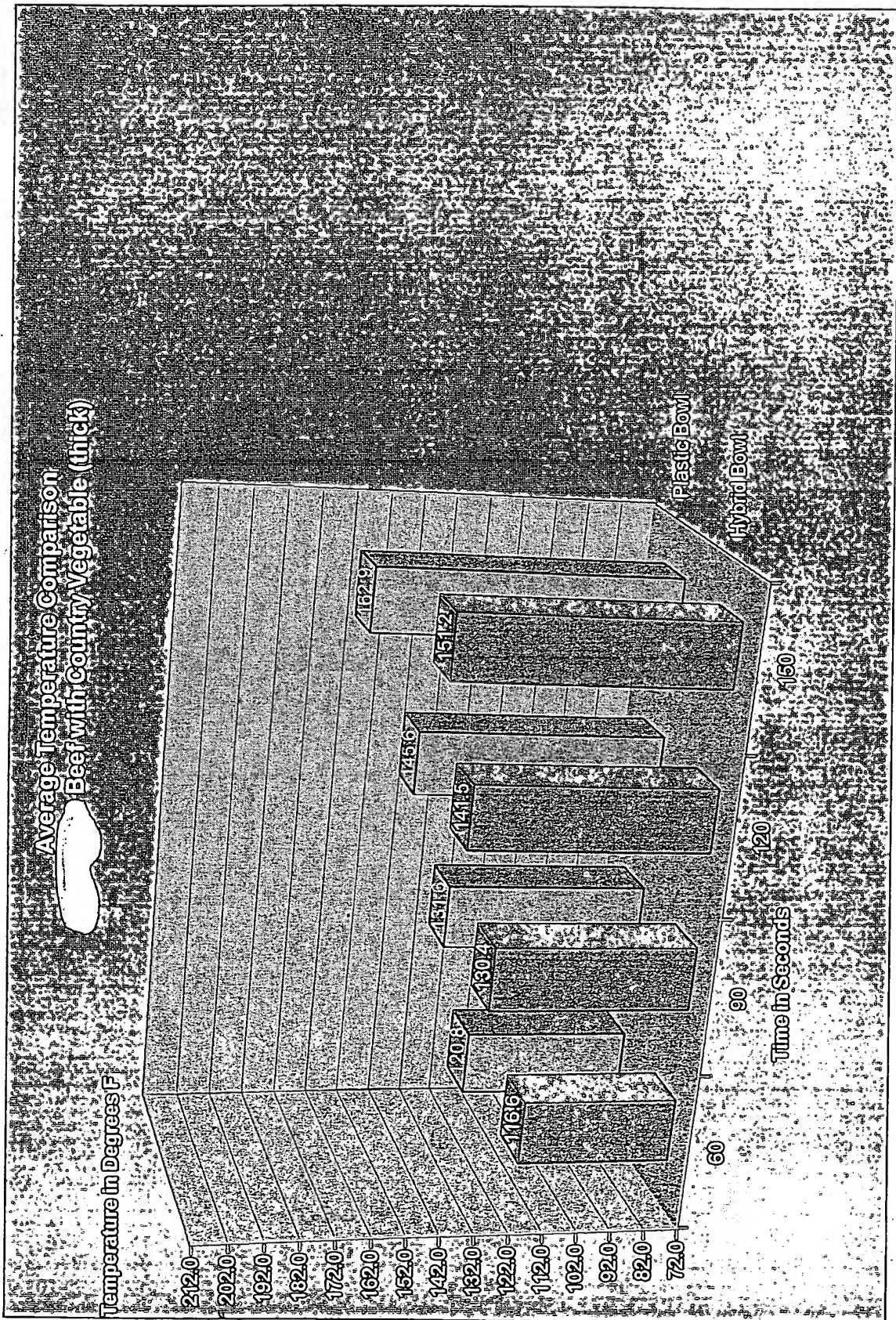
FIG. 12

Middle Top Temperature Comparison
Beef and Country Vegetable (thick)

Temperature Degrees F

212.0
202.0
192.0
182.0
172.0
162.0
152.0
142.0
132.0
122.0
112.0
102.0
92.0
82.0
72.0

161.0
157.0
151.0
103.0
134.0
83.0
101.0
75.0

Hybrid Bowl
Plastic Bowl

60   90   120   150

Time in Seconds

FIG. 13

BEST AVAILABLE COPY

Middle Bottom Temperature Comparison
Beef and Country Vegetable (thick)

Temperature in Degrees F

Time in Seconds

Hybrid Bowl

Plastic Bowl
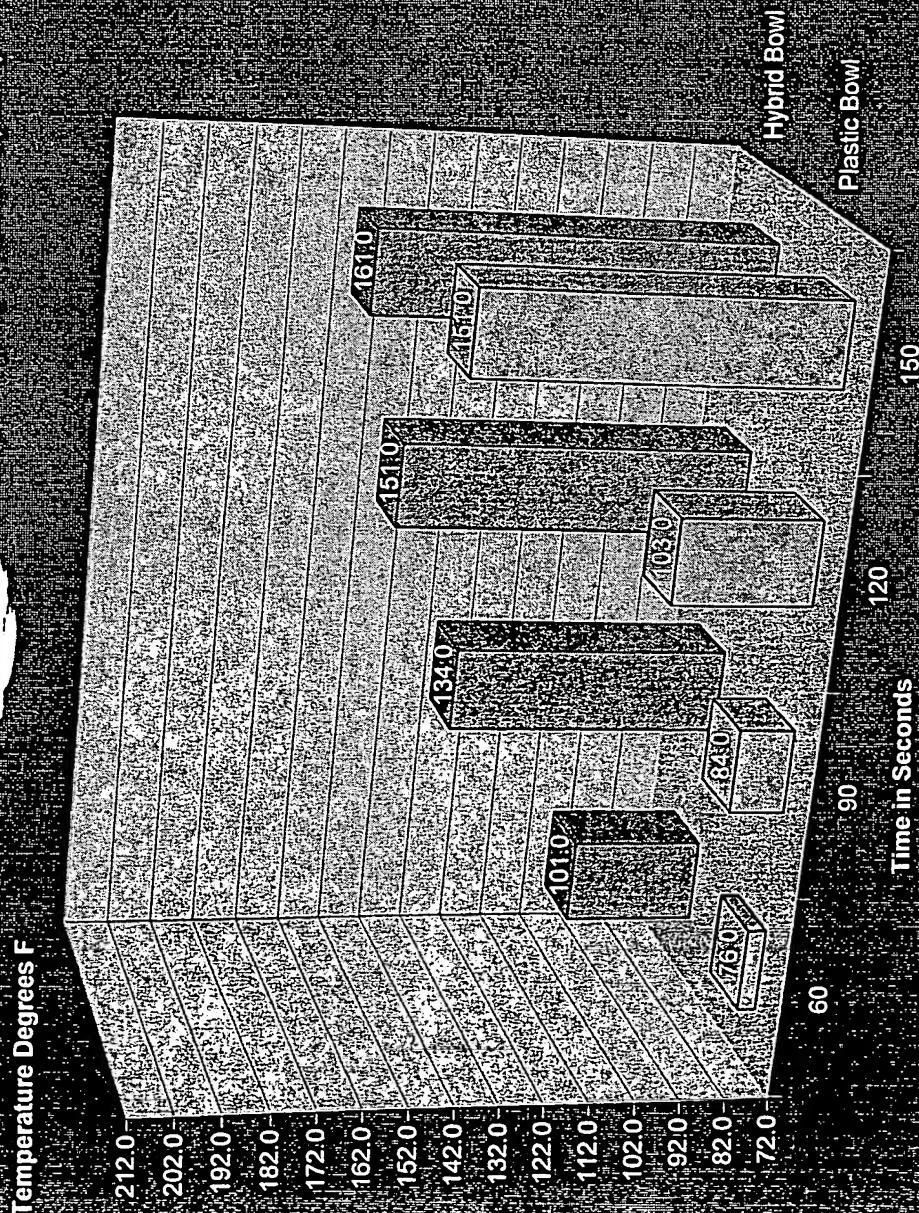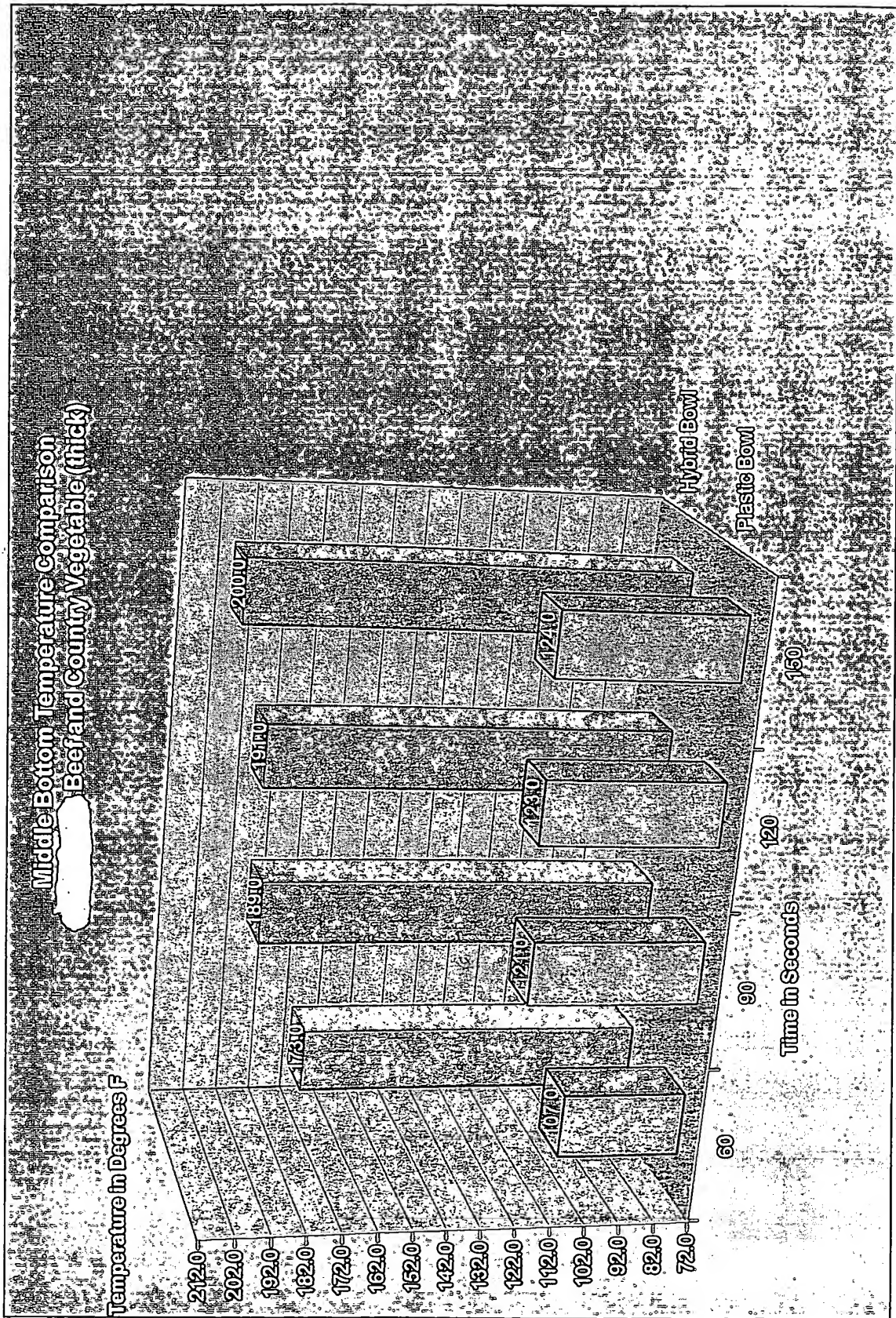
FIG. 14

Top Side Temperature Comparison
Beef and Country Vegetable (thick)

Temperature in Degrees F

212.0
202.0
192.0
182.0
172.0
162.0
152.0
142.0
132.0
122.0
112.0
102.0
92.0
82.0
72.0

188.5

169.3

149.3

128.9

110.8

104.0

90.8

79.0

Plastic Bowl

Hybrid Bowl

1   2   3   4

Time in Seconds

FIG. 15

Bottom Side Temperature Comparison
Beef and Country Vegetable (thick)

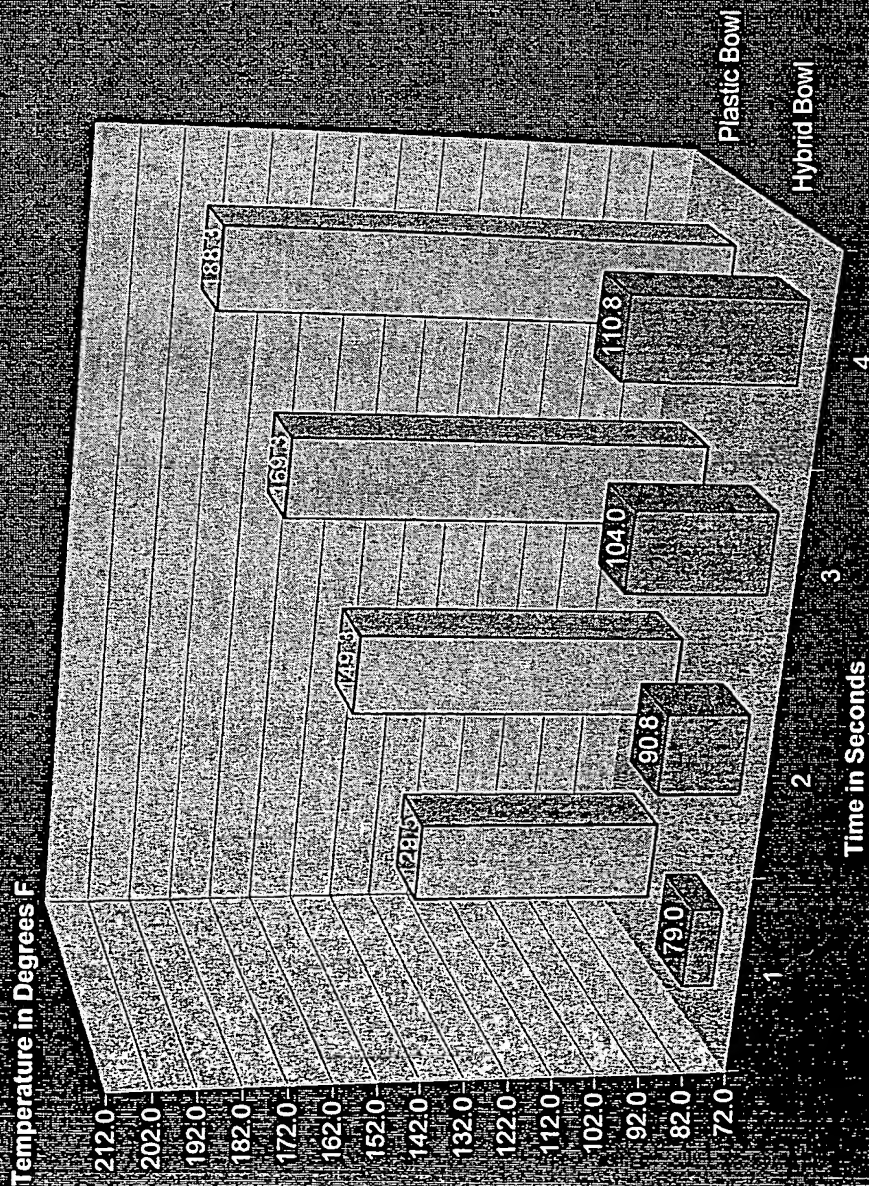Temperature in Degrees F

212.0
202.0
192.0
182.0
172.0
162.0
152.0
142.0
132.0
122.0
112.0
102.0
92.0
82.0
72.0

Plastic Bowl
Hybrid Bowl

Time in Seconds

1   2   3   4

113.3
107.8
120.0
133.0

FIG. 16

Heating Test Comparison Plastic vs. Hybrid Bowl
Beef with Country Vegetable (thick)

Legend:
- ▪— Plastic Middle Top
- □— Hybrid Middle Top
- ▲— Plastic Middle Bottom
- △— Hybrid Middle Bottom
- ●— Plastic Top Side
- ◇— Hybrid Top side
- ◆— Plastic Bottom Side
- ◇— Hybrid Bottom side

Temperature in Degrees F — Y-axis: 72.0 to 212.0
Time in Seconds — X-axis: 60 to 160

FIG. 17